

Dinner Menu No.1

STARTERS

- Hummus (v) or Taramasalata with pitta bread and leaves
- Honeydew Melon with berry compôte (v)
- Soup of the Day and french stick
- Chicken Liver Paté with chutney and mixed garnish
- Garlic Mushrooms with mixed leaves (v)
- Prawn Cocktail with Marie Rose sauce (£2.00 supp.)
- Lightly Breaded Whitebait with garlic mayo and leaves
- Tiger King Prawns in Filo
with sweet chilli and garnish (£1.00 supp.)
- Thai Cod and Prawn Fishcake with sweet chilli,
pickled cucumber and mixed leaves
- Greek Meat Balls with tomato sauce and mixed leaves

SWEETS

- Yia Yia's Carrot Cake with ice cream or cream
- Sticky Toffee Pudding with Caramel Sauce and Custard
- Chocolate Brownie with chocolate sauce and
vanilla ice cream
- Vanilla Crème Brûlée
with chocolate chip cookie and ice cream
- Lemon Meringue Tart and vanilla ice cream
- Strawberry Ice Cream with crushed meringue,
pistachios, raspberry coulis and Chantilly cream
- Tangy Lemon Cheesecake with mixed berry compôte
- Sweet from our dessert board (£2.50 supp)

2 Course - £21.95
3 Course - £24.95

MAINS

- Choice of Roast: Turkey, Beef, Lamb or Chicken Breast
served with roast potatoes and mixed vegetables
- Greek Moussaka served with roast potatoes and mixed vegetables or Greek salad
- Battered Fillet of Cod with homecooked chips, peas and mixed leaves
- Grilled Chicken Breast with homecooked chips and Greek salad
- Mushroom, Cheese, or Tomato and Onion Omelette
with homecooked chips and peas (v)
- Chicken Curry served with basmati rice and mixed vegetables
- Chicken Stroganoff served with basmati rice and mixed vegetables
- Ballantine of Chicken (stuffed chicken) with a tarragon mousse,
creamy mash and vegetables
- Goats Cheese Springrolls served with salad, pesto, beetroot purée,
homecooked chips and balsamic dressing (v)
- Mushroom Stroganoff served with basmati rice (v)
- Chicken Kebab served with Greek salad, tzatziki and basmati rice
- Korta Ma Karsi - chicken breast with onions, mushrooms,
peppers and tomato sauce, served with sauté potatoes and mixed vegetables
- Danish Gammon Steak with tomato, egg, peas and homecooked chips
- Thai Cod and Prawn Fishcakes
with sweet chilli and pickled cucumber salad and homecooked chips
- Leandra 1/4lb Bacon and Cheese Burger with mayo, tomato, lettuce
and home cooked chips

Dinner Menu No. 2

STARTERS

- Hummus (v) or Taramasalata with pitta bread and leaves
- Soup of the Day and French stick
- Goats Cheese Springroll with beetroot purée,
pesto and leaves (v)
- Garlic Mushrooms and mixed garnish (v)
- Tiger King Prawns in Filo
with sweet chilli and garnish (£1.00 supp.)
- Greek Meat Balls with tomato sauce and mixed leaves
- Prawn Cocktail with Marie Rose sauce (£2.00 supp.)
- Pan-fried Scallops and Chorizo
with pesto and balsamic salad (£2.95 supp.)
- Chicken Liver Paté with chutney and mixed garnish
- Hoi Sin Duck Spring Roll
with a cucumber and coriander salad
- Pulled Pork Croquettes, apple purée and dressed salad
- Thai Cod and Prawn Fishcake with sweet chilli,
pickled cucumber and mixed leaves
- Peri Peri Calamari and Chorizo
with mixed leaf salad (£1.00 supp.)

SWEETS

- Sticky Toffee Pudding with caramel sauce and ice cream
- Chocolate Brownie
with chocolate sauce and vanilla ice cream
- Double Chocolate Mousse
with a chocolate soil, berry topping and vanilla ice cream
- Vanilla Crème Brûlée
with chocolate chip cookie and ice cream
- Lemon Meringue Tart and vanilla ice cream
- Strawberry Ice Cream with crushed meringue,
pistachios, raspberry coulis and chantilly cream
- Tangy Lemon Cheesecake with mixed berry compôte
- Sweet from our dessert board (£2.50 supp)

2 Course - £23.95
3 Course - £26.95

MAINS

- Chef's Grill: liver, chicken, bacon, sausage, egg, chips, tomato, peas and mushrooms
- Slow Cooked Belly Pork with apple purée, creamy mash and vegetables
- Slow-roasted Pork Loin with caramelised apple, Devon cider and
wholegrain mustard sauce, served with creamy mash and vegetables
- Grilled Fillet of Sea Bass with caper crushed potatoes and vegetables
- Oven Roasted Salmon with caper buttered potatoes and pan-fried medley
of vegetables, finished with pesto (£1.00 supp.)
- Stilton, Peppered or Garlic Chicken with mixed vegetables and basmati rice
- Chicken Melt - bacon, peas, melted cheese and BBQ sauce,
served with homecooked chips
- Greek Stifado - diced beef marinated in red wine and shallots,
served with basmati rice and vegetables
- Pan-fried Chicken Breast with a bacon, stilton and leek sauce,
vegetables and chef's potatoes
- 7oz Sirloin Steak with onions, peas, tomato, mushrooms
and homecooked chips (£2.00 supp.)
- Lamb Kleftiko (£2.00 supp.) - oven baked lamb
with Greek salad or roast potatoes and mixed vegetables
- Lamb Cutlets served with peas, tomato, mushrooms
and homecooked chips (£2.00 supp.)
- Duck à l'Orange - Pan-fried duck breast, served with creamy mashed potato,
mixed vegetables and orange sauce (£2.50 supp.)
- Seafood Curry served with basmati rice and mixed vegetables
- Peri Peri Prawns with chorizo and calamari, Greek salad and chips

Add
for
£3.00

Garlic Sauce
Pepper Sauce
Stilton Sauce

Swap regular Chips
for Sweet Potato Fries
for £2.00 extra

(v) - suitable for vegetarians

Lunch Menu No.1

STARTERS

- Lightly Breaded Whitebait with garlic mayo and crusty bread
- Hummus (v) or Taramasalata with pitta bread and leaves
- Honeydew Melon with berry compôte (v)
- Soup of the Day and french stick
- Garlic Mushrooms and garnish (v)
- Prawn Cocktail with Marie Rose sauce (£2.00 supp.)
- Tiger King Prawns in Filo with sweet chilli and leaves (£1.00 supp.)
- Greek Meatballs with tomato sauce and leaves
- Thai Cod and Prawn Fishcake with sweet chilli, pickled cucumber and mixed leaves

SWEETS

- Yia Yia's Carrot Cake with ice cream or cream
- Sticky Toffee Pudding with caramel sauce and custard
- Chocolate Brownie with chocolate sauce and vanilla ice cream
- Strawberry Ice Cream with crushed meringue, raspberry coulis and chantilly cream
- Tangy Lemon Cheesecake with mixed berry compôte
- Double Chocolate Mousse with a chocolate soil, berry topping and vanilla ice cream
- Lemon Meringue Tart and vanilla ice cream
- Sweet from our dessert board (£2.50 supp)

MONDAY - SATURDAY SUNDAY (Bank Holidays)
2 Course - £19.95 2 Course - £21.95
3 Course - £22.95 3 Course - £24.95

MAINS

- Choice of Roast: Turkey, Beef or Lamb served with roast potatoes and mixed vegetables
- Roast Chicken Breast served with roast potatoes and mixed vegetables
- Greek Moussaka served with roast potatoes and mixed vegetables or Greek salad
- Home-made Steak and Kidney Pie served with roast potatoes and mixed vegetables
- Pan-fried Liver and Onions with peas and homecooked chips
- Danish Gammon Steak with tomato, egg, peas and homecooked chips
- Mushroom, Cheese, or Tomato and Onion Omelette with homecooked chips and peas (v)
- Grilled Chicken with homecooked chips and salad
- Ballontine of Chicken (stuffed chicken) with a tarragon mousse, creamy mash and vegetables
- Chicken Curry served with basmati rice and mixed vegetables
- Chicken Stroganoff served with basmati rice
- Mushroom Stroganoff served with basmati rice (v)
- Goats Cheese Springrolls served with salad, pesto and homecooked chips (v)
- Thai Cod and Prawn Fishcakes with sweet chilli and pickled cucumber salad and homecooked chips
- Leandra 1/4lb Bacon and Cheese Burger with mayo, tomato, lettuce and home cooked chips

Lunch Menu No. 2

STARTERS

- Soup of the Day and French stick
- Chicken Liver Paté with chutney and garnish
- Goats Cheese Springroll with beetroot purée, pesto and leaves (v)
- Garlic Mushrooms and mixed garnish (v)
- Hummus (v) or Taramasalata with pitta bread and leaves
- Prawn Cocktail with Marie Rose sauce (£2.00 supp.)
- Greek Meatballs with tomato sauce and leaves
- Lightly Breaded Whitebait with garlic mayo and crusty bread
- Tiger King Prawns in Filo with sweet chilli and mixed garnish (£1.00 supp.)
- Hoi Sin Duck Spring Roll with a cucumber and coriander salad (£1.00 supp.)
- Pulled Pork Croquettes, apple purée and dressed salad
- Thai Cod and Prawn Fishcake with sweet chilli, pickled cucumber and mixed leaves
- Peri Peri Calamari and Chorizo with mixed leaf salad (£1.00 supp.)

SWEETS

- Yia Yia's Carrot Cake with ice cream or cream
- Sticky Toffee Pudding with caramel sauce and custard
- Chocolate Brownie with chocolate sauce and vanilla ice cream
- Strawberry Ice Cream with crushed meringue, raspberry coulis and chantilly cream
- Tangy Lemon Cheesecake with mixed berry compôte
- Double Chocolate Mousse with a chocolate soil, berry topping and vanilla ice cream
- Lemon Meringue Tart and vanilla ice cream
- Sweet from our dessert board (£2.50 supp)

MONDAY - SATURDAY SUNDAY (Bank Holidays)
2 Course - £21.95 2 Course - £23.95
3 Course - £24.95 3 Course - £26.95

MAINS

- Chef's Grill: liver, chicken, bacon, sausage, egg, chips, tomato, peas and mushrooms
- Slow Cooked Belly Pork with apple purée, creamy mash and vegetables
- Slow-roasted Pork Loin with caramelised apple, Devon cider and wholegrain mustard sauce, served with creamy mash and vegetables
- Grilled Fillet of Sea Bass with caper crushed potatoes and vegetables
- Oven Roasted Salmon with caper buttered potatoes and pan-fried medley of vegetables, finished with pesto (£1.00 supp.)
- Seafood Curry Salmon, prawns and calamari, with basmati rice
- Stilton, Pepper or Garlic Chicken with mixed vegetables and basmati rice
- Chicken Melt - bacon, peas, melted cheese and BBQ sauce, served with homecooked chips
- Greek Stifado - diced beef marinated in red wine and shallots, served with basmati rice and vegetables
- 7oz Sirloin Steak with onions, peas, tomato, mushrooms and homecooked chips (£2.00 supp.)
- Lamb Kleftico (£2.00 supp.) - oven baked lamb with roast potatoes and mixed vegetables or Greek salad
- Chicken Kebab with Greek salad, tzatziki, and basmati rice
- Pan-fried Chicken Breast with a bacon, stilton and leek sauce, vegetables and chef's potatoes
- Korta Ma Karsi - chicken breast with onions, mushrooms, peppers and tomato sauce, served with sauté potatoes and mixed vegetables
- Peri Peri Prawns with chorizo and calamari, Greek salad and chips
- Battered Fillet of Cod with homecooked chips and peas

Add for £3.00 Garlic Sauce
Pepper Sauce
Stilton Sauce

Swap regular Chips for Sweet Potato Fries for £2.00 extra

(v) - suitable for vegetarians